



## FishMonger - Home-Made Fish & Chips



Perfect recipe for getting your friends round and trying out something different at home.

We know that Deep Fat Fryers aren't common anymore but when you get out a pan and fry these you might look to invest in one...and a new toastie maker for good measure!

### Ingredients

<ul style="list-style-type: none"> <li>• Sunflower Oil - for deep frying</li> </ul>	<ul style="list-style-type: none"> <li>• Black Pepper</li> </ul>
<ul style="list-style-type: none"> <li>• White Fish Fillets...from the FishMonger of course</li> </ul>	<ul style="list-style-type: none"> <li>• 225g White Flour</li> </ul>
<ul style="list-style-type: none"> <li>• 900g Potatoes</li> </ul>	<ul style="list-style-type: none"> <li>• Bottle of beer - not for drinking</li> </ul>
<ul style="list-style-type: none"> <li>• Sea Salt</li> </ul>	<ul style="list-style-type: none"> <li>• 3 tablespoons of Baking Powder</li> </ul>

### Preparation

Pour sunflower oil into a large frying pan or pot - or the deep fat fryer if you're that guy - and heat to 190°C/ 375°F. Season the fish with salt and pepper, this helps remove any excess water and makes the fish really meaty. Whisk the flour, baking powder and beer in a bowl - stand and wonder why you didn't drink the beer - until the mixture goes shiny. Dust each fillet with a little flour and then into the batter, letting excess mixture drip off. Get a responsible adult to lower the fish into the oil. The fish should take around 4 minutes.

After cutting your potatoes into chips parboil them for 4 minutes until they have softened slightly. The choice is yours if you want to fry them like the fish in the same oil until golden and crisp or stick them in the oven...until golden and crisp.

**Plate up and destroy!**

### FishMonger BEER Pack

2 x Burning Gull (IPA) - Ayr Brewing	Sharp hops kick off the meal and cleanse that palate
2 X Hefeweizen (Wheat Beer) - West Brewery	Round taste to match that growing belly!
5L Minikeg Goldfinch (Lager) - Ethical Ales	Refreshing to finish and to cut through the carbs and share for the rest of the evening

